



Featuring produce from local producers and the surrounding region.

Small Plates

Bread, Dukkah, Olive Oil <u>w</u> Bridgeward Grove Olives (v)	\$10
Duo of dips <u>w</u> crackers	\$11
Polenta Fries	\$12
Parmesan infused baked polenta fries served <u>w</u> sweet chilli sauce & garlic aioli. (gf,v)	

Light Lunches & Platters

Soup of the Day served <u>w</u> crusty sourdough	\$10
Beef & Shiraz Pie served <u>w</u> polenta fries & salad	\$22
Creamy Gnocchi <u>w</u> smoked trout & dill	\$22
Cravens' Platter (Serves two)	\$24
Three cheeses, local olives, a trio of dips, a seasonal vegetable medley, frittata & salsa served w crusty bread & crackers (v)	
Add Cured Meats	\$8
Mediterranean Platter (Serves two)	\$26
Fried haloumi, chorizo, lemon roasted potatoes, blistered tomatoes, olives & chutney served w crusty bread	
Mail Coach Platter (Serves two)	\$25
A selection of cured meats from Oakwood's & Istra Smallgoods, condiments and bread.	
Cheese Platter (Serves two)	\$21
A selection of 3 cheeses w poached apricots, fried walnuts, fig & walnut rolada & crackers (gf avail)	
Extra serve of bread	\$4
Today's Dessert Ask our staff for today's desserts	\$8
Children's Menu: (5 – 12 yrs)	\$12
Choice of; ham & cheese toastie or house made sausage roll, juice + ice cream	